



AIR FRYER TWICE BAKED POTATOES

Description

These **Air Fryer Twice-Baked Potatoes** are a perfect weeknight dinner, snack, or appetizers. Theyâ??re baked, not fried, and are packed with so much flavor with just a few ingredients.

Making these potatoes in the air fryer makes us feel like we can have a fancy side dish for any meal at home. You will love this recipe because they are so easy to make, and you can fill them with your favorite stuffing mix-ins. They are so much easier to make in the air fryer than baking in the oven too.

About Time

- **Prep Time** 5 mins
- **Cook Time** 35 mins
- **Total Time** 40 mins

Ingredients

- 6 large russet potatoes, scrubbed clean
- 1 tbsp. extra-virgin olive oil
- Kosher salt
- 1/2 c. (1 stick) butter, softened
- 1/2 c. milk
- 1/2 c. sour cream
- 1 1/2 c. shredded cheddar, divided
- 2 scallions, thinly sliced, plus more for garnish
- Freshly ground black pepper

Instructions

FOR OVEN

1. Preheat oven to 400°. Pat potatoes completely dry with paper towels. Poke potatoes all over with a fork, then rub with oil and sprinkle with salt. Place potatoes directly on oven racks and bake until easily pierced with a fork, about 1 hour. Place on a large baking sheet and let cool until cool enough to handle.
2. Cut a thin layer off the top of each potato. Scoop inside out of each potato, leaving a ½" border. Place insides in a large bowl. Keep the potato tops and roast them on the tray as a snack!
3. To bowl with potatoes, add butter, milk, and sour cream. Mash until butter is melted and potatoes are mostly smooth, but with some chunks. Add 1 cup cheddar and scallions and stir until incorporated. Season with salt and pepper.
4. Fill baked potatoes with potato mixture and place on a large baking sheet. Top with remaining ½ cup cheddar. Bake until cheese is melty and outside is crispy, about 15 minutes.
5. Garnish with more scallions before serving.

FOR AIR FRYER

1. Pat potatoes completely dry with paper towels. Poke potatoes all over with a fork, then rub with oil and sprinkle with salt. Working in batches, place potatoes in basket of air fryer and cook on 400° for 40 minutes. Place on a large baking sheet and let cool until cool enough to handle.
2. Cutting lengthwise, cut a thin layer off the top of each potato. Scoop inside out of each potato leaving a ½" border. Place insides in a large bowl. Keep the potato tops and roast them on the tray as a snack!
3. To bowl with potatoes, add butter, milk, and sour cream and smash until butter is melted in and potatoes are mostly smooth, but with some chunks. Add 1 cup of cheese and green onions and stir until incorporated. Season with salt and pepper.
4. Fill baked potatoes with potato mixture and place back in basket of air fryer. Top with remaining ½ cup of cheddar. Cook at 400° until cheese is melty and outside is crispy, 5 minutes.
5. Garnish with more green onions before serving.

Amount Per Serving

Calories 606

- Protein 16 g
- Carbohydrates 67 g
- Fiber 7 g
- Sugar 5 g
- Fat 31 g
- Saturated Fat 17 g
- Sodium 682 mg

Category

1. Air Fryer Recipes

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